



THE TRUFFLE RESTAURANT

MANJIMUP ~ WESTERN AUSTRALIA

The Truffle Experience *Truffle Delights Platter (serves 2)*

A combination of local farm produce complimented
with Truffle Hill products;
Parmesan cheese, Truffle hazelnut honey,
Pitch black Angus beef, cooked rare and thinly sliced, Truffle mustard,
Truffle infused Brie,
Smoked salmon dip made with Truffle aioli,
Sous vide herb chicken breast sliced,
Winery green & julienne salad, warm cheese & leek scones,
Toasted Turkish bread, with a house made dressing. - \$49.50

Wine recommendations - 3 x 50ml of Truffle Hill Fume, Cabernet Rose &
Shiraz - \$18



Smoked Salmon Salad with Nori Nori Rolls

Winery greens, julienne salad, smoked salmon.
Sushi rice wrapped with nori nori, Truffle aioli. - \$31.00
Wine recommendation - Truffle Hill Sparkling Pinot Noir - \$15 glass

Ham, Chicken & Truffle Terrine

With slices of black olive and red capsicum focaccia,
Julienne salad, winery green, Truffle dressing. - \$25.50
Wine recommendation - Truffle Hill Chardonnay 2015 - \$12 glass

Pumpkin & Feta Tartlet with Truffle Honey Bacon

Truffle oil roasted pumpkin, feta cheese & baby spinach.
Slowly baked with Truffle infused egg topped with
pieces of Truffle honey bacon. - \$23.50
Wine recommendation - Truffle Hill Cabernet Rose 2015 - \$12 glass

Halloumi, Macadamia & Quinoa Salad

Quinoa, watermelon, mint, baby spinach, winery greens & macadamia - \$33.00
Wine recommendation - Truffle Hill Cabernet Rose 2015 - \$12 glass

Pappardelle with Braised Kangaroo Ragú

Kangaroo fillet slowly braised in Merlot, onion & thyme.
With house made pappardelle pasta. - \$44.00
Wine recommendation - Truffle Hill Merlot 2015 - \$12 glass



Mushroom & Mascarpone Risotto

Arborio rice, mushroom, mascarpone, black Truffle. - \$33.00
Wine recommendation - Truffle Hill Nouveau Rouge 2015 - \$12

Potted Angus Beef Shiraz Pie

Pitch black Angus beef diced & slowly braised with leek, carrot, celery & onion, Shiraz, Truffle mustard, butter flaked pastry top.
Winery greens & herb dressing. - \$44.00
Wine recommendation - Truffle Hill Shiraz 2015 - \$12

Sweet Corn Noodle Cake with Truffle Honey Prawns

Hokkien noodles, sweet corn kernels, pan friend Truffle infused egg, with snow pea shoots, bean sprouts & chilli Truffle honey prawns. - \$38.00
Wine recommendation - Truffle Hill
Fume Sauvignon Blanc Semillon 2015 - \$12 glass

House Made Sweet Potato & Ruby Red Potato Gnocchi

Black Truffle infused cream served with shaved parmesan & baby spinach. - \$37.00
Wine recommendation - Truffle Hill
Chardonnay 2015 or Shiraz 2015 - \$12 glass

Truffle Tapenade Pizza Platter

Served with winery greens & julienne salad. - \$19.00



Sides

Sliced Baguette & Truffle Butter - \$8.80

Local Seasonal Vegetable & Truffle Butter - \$10.50

Seasonal Salad with Truffle Dressing - \$9.00

Creamed Garlic & Rosemary Potatoes - \$9.00

Extra Shaved Black Truffle - \$10.00

Extra Toasted Turkish Bread - \$8.80





Desserts



Kanzi Apple & Cranberry Miniature Pavlova

Poached Kanzi apple in vine ripened Cane Cut Riesling, blended with cranberry. Shortbread biscuits, Truffle cream & pavlova meringue. - \$17.00

Chocolate Mousse with Truffle Ice Cream

Rich dark chocolate mousse contrasted with our house made Truffle ice cream & chocolate filigree. - \$16.00

Truffle Honey Creme Brûlée

Cream, egg yolk, vanilla bean with a muscovite brûlée. - \$16.00

Liquored Shiraz Raspberry Jelly & Truffle Panna Cotta

A raspberry Shiraz jelly paired with creamed Truffle panna cotta. - \$16.00

Truffle Honey Baked Brie

Truffle infused brie baked, served with Truffle honeyed hazelnuts. - \$18.00

Why not compliment your dessert with a glass of our Truffle Hill Liquor Shiraz or Truffle Hill Cane Cut Riesling? - \$15 glass

Drinks



Truffle Ale

A Rich Dark Ale. Brewed & bottled by the Blackwood Valley Brewing Company with Truffles supplied by Truffle & Wine.
\$42.50



Spirits and Beers

Selection of Beers and Spirits available.

Water

Sparkling & Mineral - \$7.50

Coffee

Espresso, Double Espresso, Long Black, Short Macchiato, Long Macchiato, Flat White, Cappuccino, Latte, Mocha, Affogato. - \$5.50 / \$6.50 Mug

Teas

Green Tea, Lemon Scented, Irish Breakfast, Lemon & Ginger, Ceylon Orange Pekoe, Pure Peppermint, Chai, English Breakfast. - \$4.50

Soft Drink

Coca-Cola, Coca-Cola Zero, Sprite, Fanta, Lift, Sparkling Apple Juice, Orange Juice, Apple Juice
Lemon Lime Bitters. -\$5.80

